



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X 678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name VFW NO. 3281	Telephone Number 812-945-6685	Date of Inspection (mm/dd/yr) 12-23-19	PERMIT # 19-342
Establishment Address (number and street, city, state, zip code) 232 E. 5th St New Albany, IN 47150	812-945-6685		
Owner VFW	Purpose: 1. Routine	Follow-up NO	Release Date Today
Owner's Address 232 E. 5th St	2. Follow-up	Summary of Violations: C 2 NC 2 R 0	
Person in Charge Kathy Weigleb	3. Complaint	Menu Type (See back of page)	
Responsible Person's E-mail	4. Pre-Operational	1 2 ✓ 3 4 5	
Certified Food Manager Zach Hampton 3-13-23	5. Temporary		
	6. HACCP		
	7. Other (list)		

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
191	C		Observed cooked sausage & burgers in top drawer of cooler to not have a date mark and lasagna in walk-in cooler to not have date. - Pic to will check with employee this evening to find out date and discard if made before 12-16-19 -	today discarded
192	C		Observed ham dated 10-17-19 in top drawer of cooler.	discarded
295	NC		Observed debris in empty ice cooler, clean before using again.	before used
239	NC		Observed styrofoam containers not covered or inverted.	1 corrected

Received by (name and title printed): Kathy Weigleb Bar	Inspected by (name and title printed): Thomas Snider, EHS
Received by (signature): <i>Kathy Weigleb</i>	Inspected by (signature): <i>Thomas Snider</i>
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

